Monica SALINAS

Wilton

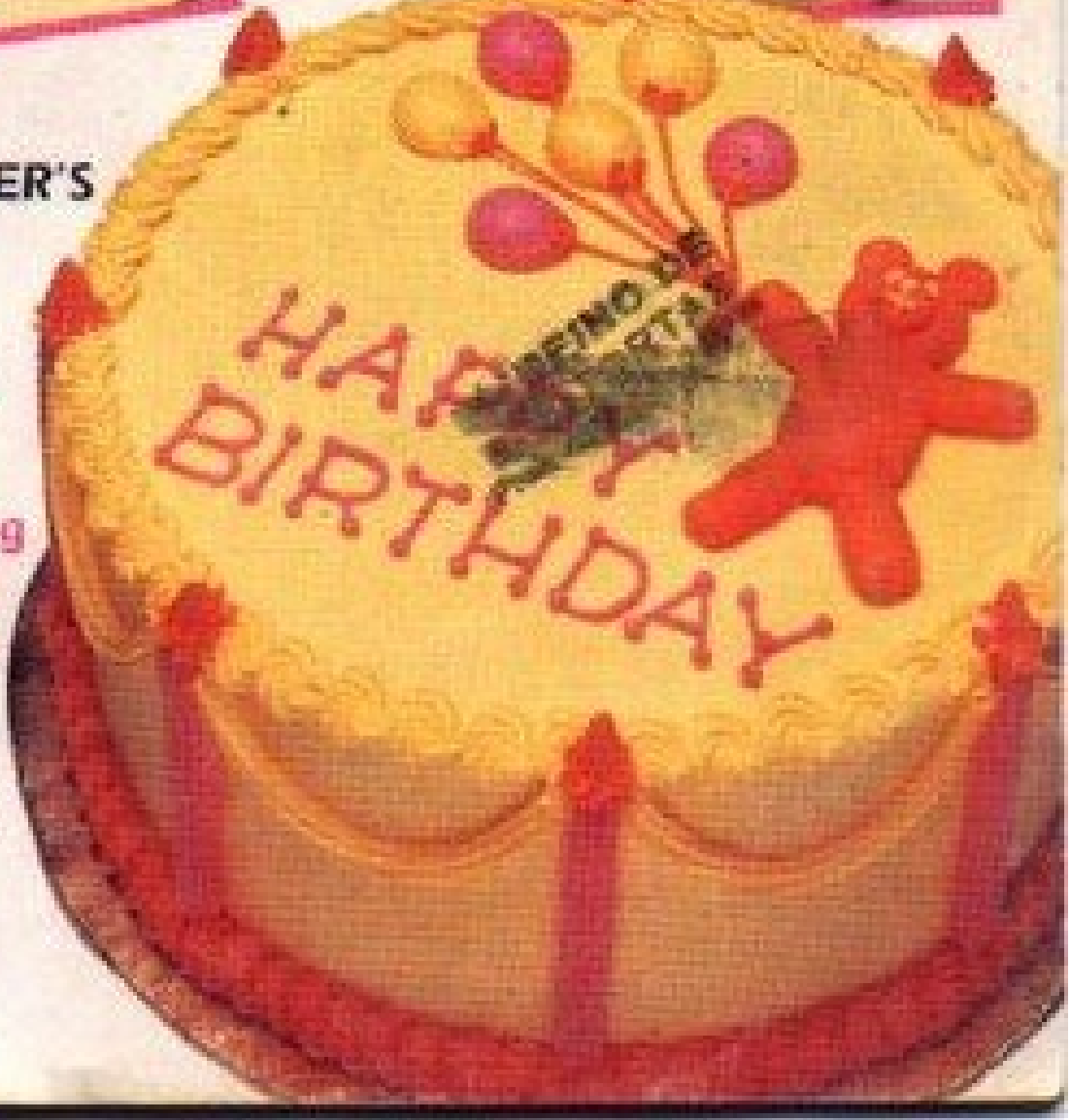
CAKE DECORATING

Easy as 1, 2, 3

A BEGINNER'S GUIDE

All the Basics. . . baking, icing, decorating

plus how-to's for 15 great party cakes!



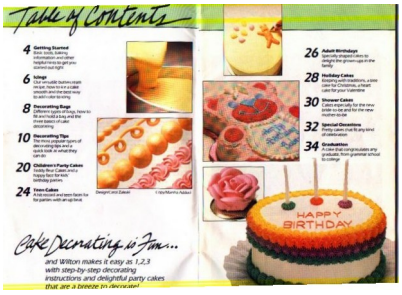


Table of Contents
4 Getting Started
Basic tools, baking information, and other helpful hints to make your cakes turn out right
6 Icings
Our versatile buttercream recipe, how to ice a cake smooth, and how long to add color to icing
8 Decorating Bags
Different types of bags, how to fill and hold a bag, and the three basics of cake decorating
10 Decorating Tips
The most popular types of tips—including how and a quick look at what they can do
20 Children's Party Cakes
Teddy Bear Cakes, and a Dinosaur Cake for your birthday parties
24 Xmas Cakes
A red-nosed and berry-faces for for parties with an ugly twist
26 Adult Birthdays
Specially designed cakes to delight the grown-ups in the family
28 Holiday Cakes
Stopping with traditions, a tree cake for Christmas, a heart cake for your Valentine
30 Shower Cakes
Baby shower cakes for the new bride-to-be and for the new mother-to-be
32 Special Occasions
Pretty cakes that fit any kind of celebration
34 Graduation
Cakes that congratulate any graduate, from grammar school to college
Designed and Baked
Copyright Wilton Industries
HAPPY BIRTHDAY
Cake Decorating is Fun...
and Wilton makes it easy as 1,2,3
with step-by-step decorating
instructions and delightful party cakes
that are a breeze to decorate!

Getting Started

If you've ever baked a cake, you know what a special feeling it is to serve something you've made yourself. So you can imagine the thrill of serving that same cake with pretty icing flowers and leaves on it! That's what we're going to show you how to do.

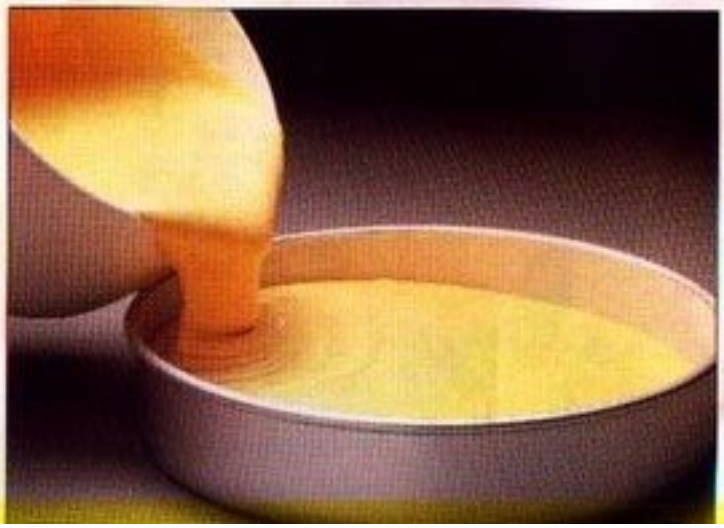
The right equipment makes it easy! The only special tools you need are a decorating bag and some basic decorating tips. Add icing and a little practice and before you know it you'll be making stars, shells, flowers, leaves and lots of other exciting shapes.

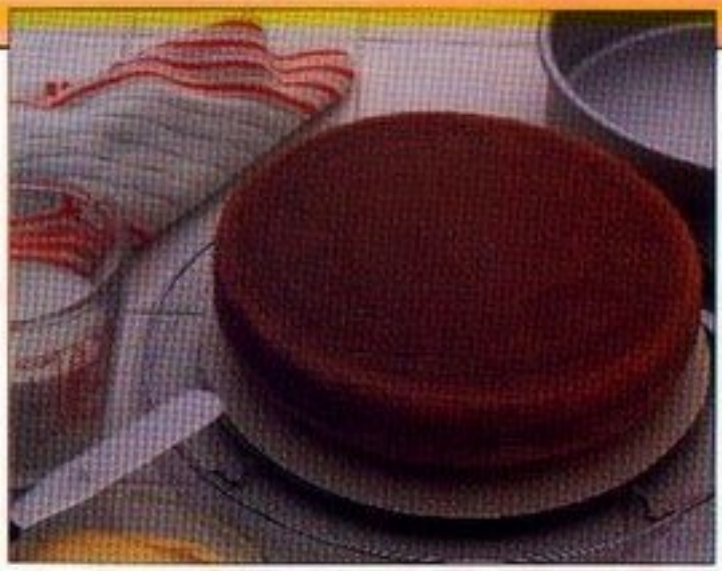
To get started, here are the things you will need.

For the cake: packaged cake mix (or recipe ingredients), cake pans, cooling racks, mixing bowls, spoons, oven mitts.

For the icing: mixer, bowls, spatulas, ingredients for our recipe.

For the decorating: Wilton decorating bags, decorating tips and paste food colors.





BAKING INFORMATION

Preheat oven to 350° or temperature specified on cake mix package or recipe. Grease the inside of the cake pans with solid vegetable shortening or a vegetable cooking spray. Do not use butter, margarine or vegetable oil. Spread the shortening with a paper towel or pastry brush, so that the entire inside surface of the pan is covered. If using a shaped pan, make sure all the indentations inside the pan are well covered with shortening.

Next sprinkle about 2 tablespoons flour inside the pan and tilt pan from side to side to spread flour evenly. Turn pan upside down and tap bottom to remove excess flour. If any shiny spots remain inside the pan, touch them up with more shortening and flour to prevent cake from sticking. Taking the time to prepare the cake pan properly helps you to unmold the cake easily

Now you're ready to make the cake according to package or recipe directions. Pour the batter into the cake pans, spread the batter evenly with a spatula and tap pan to remove air bubbles. Bake the cake on the middle rack of the oven for 25 to 35 minutes until cake tests done, or as specified in recipe or package directions. Remove cake from oven and leave cake in pan to cool for 10 minutes. (A larger cake takes longer to cool.)

To remove cake from pan, place cooling rack against cake and turn both cake and rack over. Lift pan off carefully and let cake cool completely (at least one hour) before icing. Then brush off any loose crumbs. To transfer cake to serving plate, hold plate against cake and flip both plate and cake rack over. Be sure to keep the cake and rack close to the plate while turning so cake

Icings

Buttercream icing is the best all-around icing for taste and for good decorating results. The following recipe gives a slightly stiff icing which you need for most decorating techniques. You will need to thin this icing for frosting a cake, and for some techniques like writing or leaves that require a thinner icing consistency.

Buttercream Recipe

- ½ cup solid vegetable shortening
- ½ cup butter or margarine, softened but not melted
- 1 lb. confectioners sugar (about 4 cups)
- 2 Tbsps. milk or water
- 1 tsp. vanilla

Cream shortening and butter. Add sugar, water and vanilla. Blend on medium speed until all ingredients are mixed well. Blend a minute or two more until creamy in texture. If using a hand mixer and icing is not creamy, use high speed or add more milk a drop at a time. This icing can be refrigerated in an air tight container for up to 2 weeks. Rewhip before using.

YIELD: 3 cups stiff icing. To thin icing, add 2 tsps. milk per cup of stiff icing.

For chocolate buttercream: Add 3 oz. of melted unsweetened chocolate and 1 Tbsp. more milk to buttercream recipe.

Packaged and Ready-to-Spread Icings Packaged icing mixes and canned icings are great for icing a cake fast, and they can be used for decorating too. For packaged mixes, eliminate 4 teaspoons of water from the amount specified on the package directions. By using less water, the icing will have the correct consistency for decorating. Do not refrigerate icing. One package mix yields about 1½ cups.

For decorating with canned ready-to-spread icings, refrigerate icing after coloring to give it a stiffer consistency for use with a bag and tip. If the icing softens as you're decorating, return it to the refrigerator for a few minutes, or until it's a stiffer consistency. One can yields about 1¼ cups of icing.

Wilton Icing Mix is great for both icing a cake and decorating. And it has the smooth texture and rich taste of homemade buttercream icing. Easy to use too. (See order form to order.)

Adding Color to Icing

Color is what gives icing personality so the borders, flowers, leaves and other decorations you make really stand out on the cake. The trick to coloring icing is to add the color a little at a time and to mix it in well before you add more.

Wilton Paste Food Colors are made especially to mix with icing, so you can add color without changing the icing's consistency. To get good color results, follow these 3 rules:

1. Use a toothpick to add the paste color a little at a time, and mix it thoroughly in the icing before you add more.
2. For dark shades like red or brown, you can add the color in larger amounts. However, all icing colors intensify after they're mixed, so avoid starting with too dark a shade.
3. Always mix enough of any one color icing because it's difficult to match icing colors later.

Note: When using red, the icing color starts out as coral or orange. So continue to add color until red is achieved. Use as accent color only.

Icing The Cake

Decorations on a cake look their best when the cake has a smoothly iced surface. This is easy to achieve if you follow these simple steps.

1. Start with a level cake surface. If cake layers are uneven, trim off the raised portions using a serrated knife. You can chill the cake first. Trimming layers is easier when the cake is in the pan. Brush off all loose crumbs and you're ready to put the layers together.

2. Put layers together with icing. Use a spatula to cover the top of the bottom layer with icing. Now place the top layer in position, so the flat base is the top of the cake. If you're using our Buttercream Recipe, remember it's important to thin the icing as directed so it spreads easier.

3. Ice the top of the cake. Place a large amount of icing on the center of the top layer. Spread the icing out evenly over the top of the cake with a spatula, pushing the excess icing down onto the sides of the cake. Be sure to keep the spatula on the icing, not on the surface of the cake.

4. Cover the sides, smooth out icing. Ice the sides of the cake a section at a time, turning the plate as you continue around the cake. For easy icing and decorating, use the Wilton Trim 'n Turn cake stand, a turntable and stand in one! When the sides are covered, hold the spatula upright against the cake. Apply a little pressure to the spatula and turn the cake plate one complete rotation to smooth out the icing. Remove the spatula and excess icing. Next place the spatula flat on one edge of the cake top and slowly move it across to the other side, removing excess icing. This gives the cake a smooth finish for decorating.

The Decorating Bag

BAGS AND COUPLER

Types of Bags. Decorating bags hold the icing and decorating tip so you can create all kinds of decorations. Quality bags are important to good decorating results and Wilton makes a variety from which to choose.

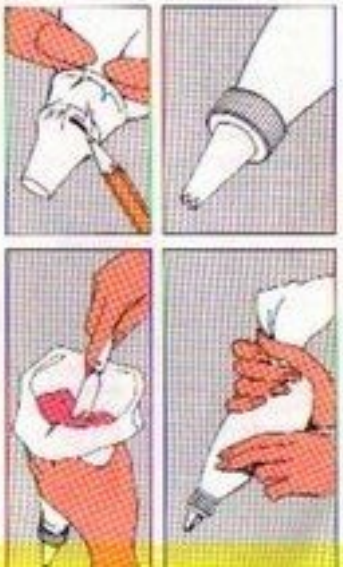
Featherweight Bags are lightweight, strong and specially coated to prevent any seepage of grease. Made of washable polyester, these bags can be used over and over and still stay flexible.

The Wilton Coupler is the tool that lets you change tips on the decorating bag so you can make borders, flowers and other trims using different tips on the same bag of icing.

Disposable Decorating Bags are clear plastic and handy for fast decorating. Fill several with different colored icing and tips and, when you're done decorating, just throw the bags

Filling a Decorating Bag

Screw ring off the coupler and push the coupler down into the narrow end of the bag. With a pencil, mark bag where bottom threads appear. Remove coupler and trim bag at the pencil mark with a scissors. Replace coupler, pushing the end through the opening in the bag to expose bottom threads. Position a decorating tip over the coupler and screw ring in place. To change tips, unscrew ring, replace tip and ring. To fill the bag, cuff open end over your hand. Use a spatula to fill the bag half full of icing. Twist the end of the bag closed, forcing the icing down into the bag and tip. Hold twisted end between your thumb and forefinger and, as you apply pressure, icing will squeeze out through the decorating tip.



THE THREE BASICS OF DECORATING

1 Consistency

The consistency of the icing is very important, because if it isn't right your decorations won't look right either. As a general rule, flowers require a stiff icing consistency, borders a medium-stiff icing, writing and leaves a thin icing.

2 Angle/Position

There are two basic angles for positioning the decorating bag, the 90° and 45° angle. As you hold the twisted end of the bag with one hand, guide the decorating tip with your free hand.

90° Angle

In this decorating position, the decorating bag is held perpendicular to the surface of the cake.

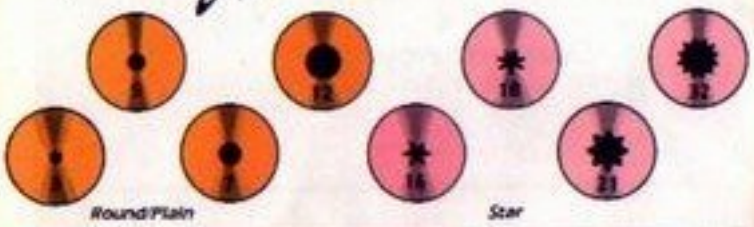
45° Angle

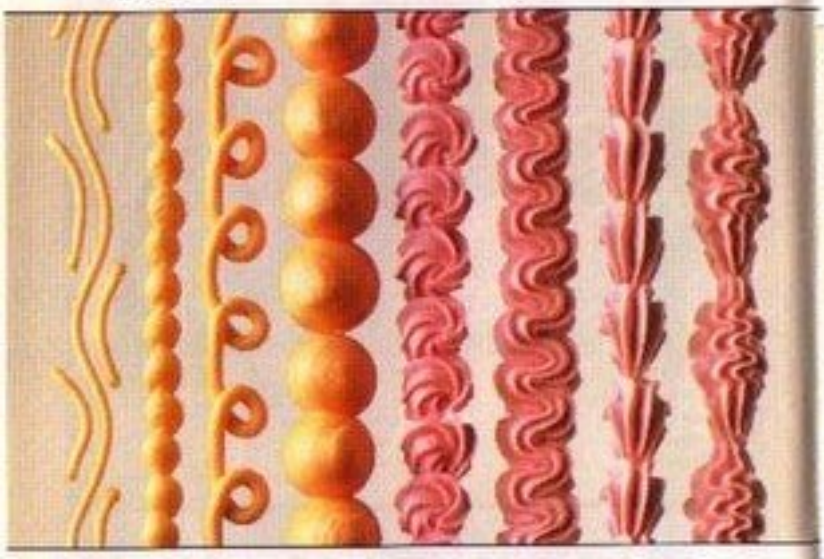
In this position, the decorating bag is held at a slight angle to the surface you're decorating.

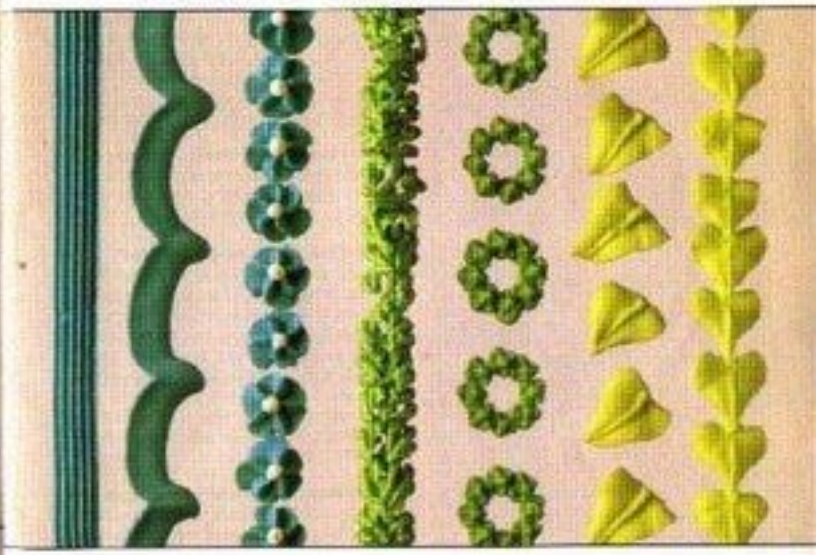
3 Pressure Control

The amount of pressure applied to the decorating bag, as well as the size of the opening in the decorating tip, will determine the size of the icing decoration. As you decorate, remember the more rhythmic and controlled the pressure, the more even the decorating.

Tip Types







Decorating tips are identified by their number and the shape of their opening. The shape of the opening distinguishes the tip family it belongs to. These are the most popular tips and sizes used for the variety of decorating techniques we're going to show you.

Round Tips 3, 5, 7, and 12 have plain, round openings with numbers corresponding to their size. The higher the number, used for writing messages, making dots, lines, beads, stems and outlining. Larger round tips 7 and 12 are used for ball borders and for figure piping.

Star Tips 16, 18, 21 and 32 have star-shaped openings and are used to make stars, rosettes, zigzag, shells, puffs, fleur-de-lis and rope borders.

Basketweave Tip 47 has an opening

on the other, so you can create smooth or ribbed icing decorations. Tip 47 is used for stripes, ribbons and basketweave technique.

Rose/Ribbon Tip 104 has a pear-shaped opening and is used to make ruffles, ribbons, bows and flowers like the sweet pea, rose and half rose.

tip determines the number of petals.

These are special effect tips.:

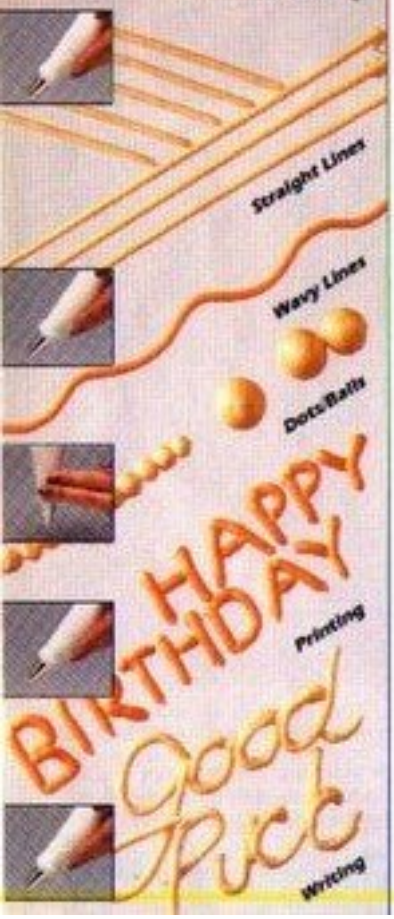
Tip 233 makes icing grass or hair.

Tip 235 makes a wreath of stars.

Leaf Tips 67 and 352 are used to make plain or ruffled leaves. Tip 67 has side slits and a v-shaped opening to make a wider

Round Tips

As a general rule, most decorating is done from left to right, however if you are left-handed you will do the opposite, except for printing and writing.



For these techniques use round tips 3 or 5, and thinned icing. Hold the bag in the positions shown for each technique. The Wilton Practice Board is designed for practicing decorating techniques, with a special vinyl overlay you can wipe clean. The back of a cookie sheet makes a good practice surface too.

Practice straight and wavy lines. Hold the bag at a 45° angle to your practice surface with the tip lightly touching. Squeeze, lift tip slightly and pull bag to the right forming a horizontal line. To end line, stop squeezing, touch tip to surface and pull away. For vertical lines, follow same procedure pulling bag back toward you as you squeeze out icing.

To make wavy lines, hold bag in same position as for straight lines and, as you squeeze out icing, move bag from side to side forming curves.

To make dots and balls, hold bag at a 90° angle with tip lightly touching practice surface. Squeeze and keep end of tip in icing until dot is the size you want. Stop pressure, pull away. Smooth dot with your finger, or you can use the end of the tip to clean away any icing peaks. To make larger dots or balls, lift tip as you squeeze to allow icing to build up. Use tips 3 and 5 for smaller dots, tips 7 and 12 for balls.

Printing or writing messages on a cake is different from writing on paper because you use your arm, not just your fingers, to form the letters.

To print, hold bag at a 45° angle to practice surface with back of bag to the right for horizontal lines, toward you for vertical lines. To start, touch tip to surface, squeeze and raise tip slightly as you form the letter. To end a line, stop squeezing, touch tip to surface and pull away.

To write, hold bag at a 45° angle with end of bag to the right. Touch tip lightly

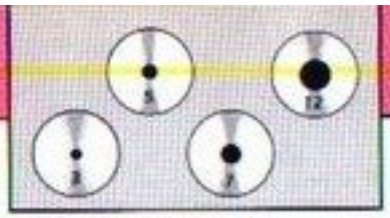


FIGURE PIPING TECHNIQUE

1 **Making a teddy bear.** Figure piping is fun because it lets you be creative. To make the bear, use tip 12 and medium consistency icing. Hold bag at a 90° angle and start building up a base for the bear by applying heavy pressure. As you move tip down to form bear's body, ease pressure a little tapering off at base. Stop pressure, pull tip away.

2 **Piping the bear's head.** Start at the top of bear's body. Hold bag at a 90° angle and use tip 12 and heavy pressure to form the round head. Pat icing smooth with your finger. Add a second ball of icing for the nose. Next add 2 small balls of icing at sides of head for ears.

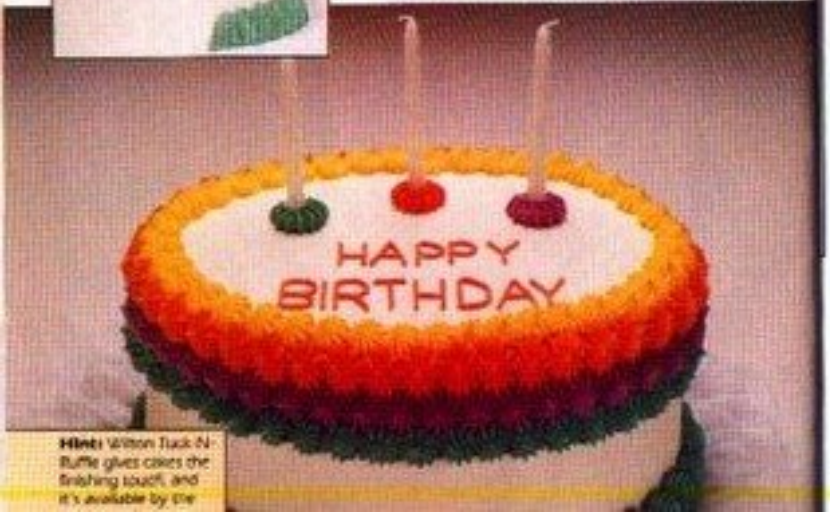
3 **Piping the bear's legs.** Hold bag at a 90° angle and start on one side of the body. Tuck tip 12 into side of body, squeeze and pull tip out and away from bear forming a leg. When leg is a good length, stop pressure, pull away. Repeat procedure to add all bear's legs. Add eyes and nose with tip 3.

Birthdays

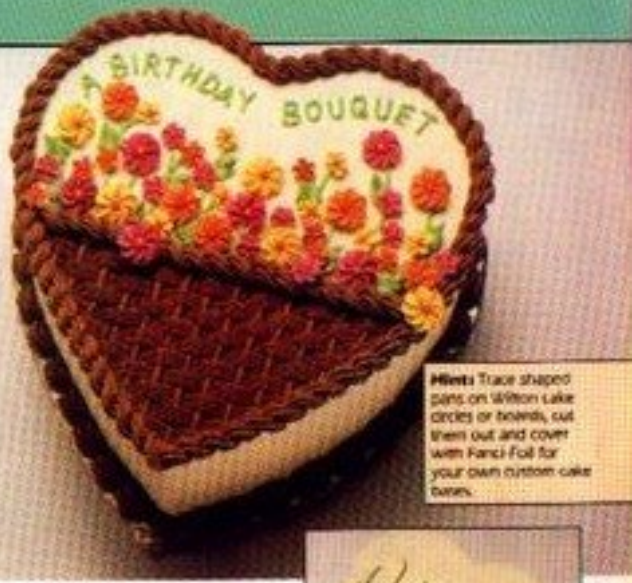
1 Use the one-cake-mix Oval Cake Pan Set. Assemble layers and ice cake. Position cake on a 12" cake circle trimmed with Tuk-N-Ruffle, securing the ruffle with tape. Use the Wilton Pattern Press to imprint the message on the cake top, then cover over the message with tip 3. Start with a row of tip 32 yellow stars around the inside edge of the cake top.

2 Continue adding row upon row of tip 32 stars to the cake top, each in a different color icing. Try to keep stars and rows close together so cake does not show through, and work rows down onto the sides of the cake. Piping these multiple rows of stars in striking colors is a quick and easy technique that looks great.

3 Pipe three tip 32 stars on the cake top and push in candles. Decorate the cake base with a tip 32 zigzag border and the decorating's done. This same technique of multiple rows of stars works great on any shape cake.



Hint: Wilton Tuck-N-Ruffle gives cakes the finishing touch, and it's available by the



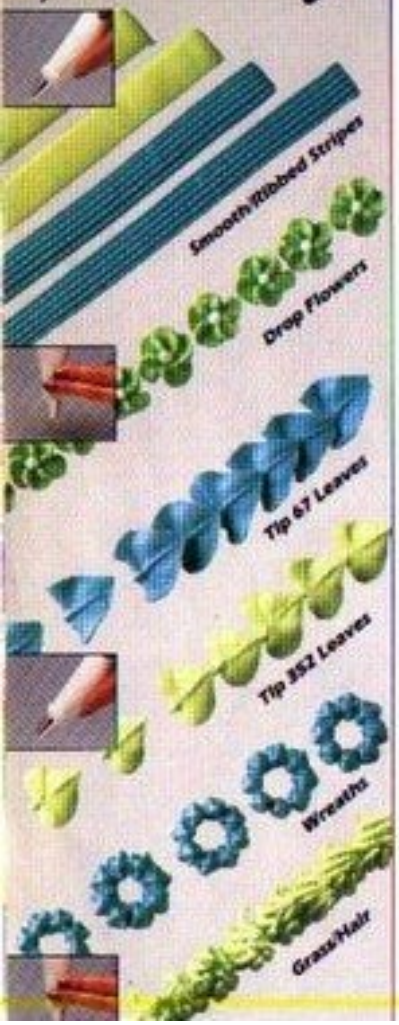
Hints: Trace shaped pans on Wilton cake circles or boards, cut them out and cover with Fanci-Foil for your own custom cake bases.

1 Use the 9" Heart Pans. Assemble layers and ice cake. Use a toothpick to divide the cake top in half. Use tip 3 to make stems on the top half of the cake. Cover bottom half of the heart with basketweave, using tip 5 for the vertical lines, tip 47 for the horizontal bars. Start at one side of the cake and work across.

2 After you complete the basketweave, cover the division between the stems and the basket with a tip 18 rope border. Next, decorate the top of the heart cake with a tip 18 rope border. Make several dozen tip 225 and tip 21 drop flowers with tip 3 centers on waxed paper.

3 Dot the backs of the drop flowers with icing and attach them to the stems of the cake top. Decorate the flowers and stems with tip 67 leaves. Print the birthday message with tip 3. Decorate the cake base with tip 21 shells.

Specialty Tips



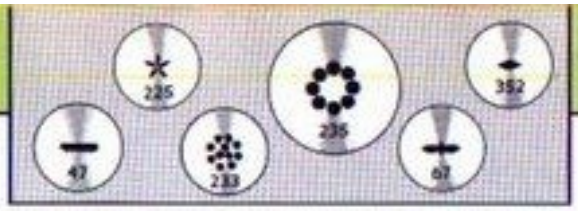
Basketweave Tip 47. To make stripes, use medium consistency icing and hold bag at a 45° angle to practice surface with end of bag pointing to the right. Touch tip to surface and apply a steady, even pressure as you move tip to the right. To end a stripe, stop pressure and lift off tip. For smooth stripes, keep tip with smooth edge face up. For ribbed stripes, keep serrated edge of tip up. Practice using a zigzag technique with this tip for wide zigzag stripes.

Drop Flower Tip 225. To make a flower, use stiff consistency icing and hold bag at a 90° angle with tip lightly touching surface. Squeeze out icing to form the flower, then stop pressure, lift off tip. To add a swirl to the petals, curve wrist holding bag inward with knuckles pointing at chest. As you squeeze out icing, move your wrist back around to the right. Stop pressure, lift off tip. Add tip 3 dots for centers.

Leaf Tips 67 & 352. To make a leaf, hold bag at a 45° angle with back end of bag toward you. Squeeze and hold tip in place to let icing fan out into a base. Then relax pressure as you move tip toward you. Stop pressure as you pull tip away and draw leaf to a point. For a stand up effect, hold bag at a 90° angle. Squeeze to let icing fan out into a base, then pull tip straight up and stop pressure as you draw leaf to a point.

Wreath Tip 235. This tip makes a ring of tiny stars with one squeeze. Hold bag at a 90° angle and squeeze with a light to medium pressure to form wreath. Stop pressure, lift off tip. Decorate wreath with tip 3 and a bow.

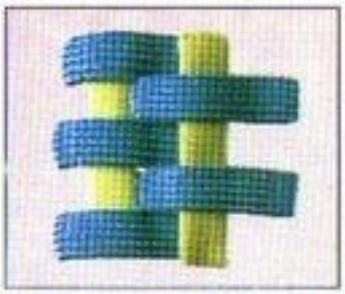
Grass Tip 233. This tip gives icing a spiked effect like grass or hair. Hold bag at a 90° angle and, as you squeeze out icing, move tip up relaxing pressure as icing forms peaks. Then stop pressure, lift off tip.



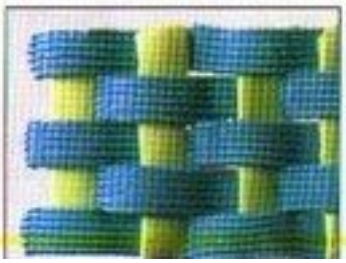
BASKETWEAVE TECHNIQUE

1 Use basketweave tip 47 and medium consistency icing. Hold bag at a 45° angle with smooth edge of tip up, end of bag toward you. Touch tip lightly to surface and squeeze out a vertical stripe of icing about 3 inches long. Now with serrated side of tip up, end of bag pointing to the right, cover vertical stripe with short horizontal bars each a tip width apart.

2 Next make a vertical stripe of icing to the right of the first, overlapping the ends of the horizontal bars. Use same procedure to cover this second stripe, working the bars between spaces in the first set. This interlooking of bars creates the basketweave effect.



3 Repeat entire procedure, alternating vertical stripes and horizontal bars for a decorative basket of icing that you can top with flowers. Basketweave tips work best for this technique. However you can use star tips like 21 and 32, or round tips like 7 and 12 and follow the same procedure.



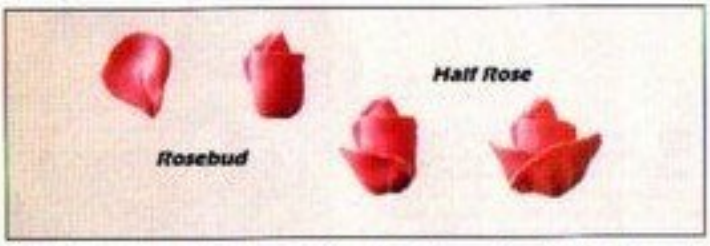
Rose/Ribbon Tips

To practice these techniques, use tip 104 and medium consistency icing for ribbons and bows, stiff icing for flowers.

To make a bow, hold bag at a 45° angle with wide end of tip touching surface, narrow end up. As you squeeze, move tip up and around to the left, then down and back to your starting point, relaxing pressure. Repeat procedure in opposite direction, adding second loop. Stop pressure. Now add 2 streamers starting each at center of bow.

To make a ribbon garland, hold bag at a 45° angle with wide end of tip touching practice surface, narrow end down and away. As you squeeze, move tip down to the right and up, relaxing pressure as you complete first curve. Then repeat procedure, relaxing pressure as you bring each curve of garland up to form a ribbon garland. Practice technique and try to keep garlands uniform in width and depth.

To make sweet peas, hold bag at a 45° angle with wide end of tip touching surface, narrow end up, back end of bag toward you. Squeeze, lift tip slightly to let icing fan out into a petal. Then, relax pressure as you bring tip down. Stop pressure, touch tip to surface and pull away. Repeat procedure to add a petal to each side of the center petal for a sweet pea.



To make a rosebud, hold bag at a 45° angle, wide end of tip touching surface, narrow end pointing out to the right. Squeeze and move tip up ½", hesitating to let icing fan out. Then relax pressure as you move tip down. Next, touch wide edge of base petal and roll into interlocking rosebud.

Add 2 more petals for a half rose. Touch wide end of tip to bottom left side of bud. Squeeze, move tip up to the right and down forming a petal. Now start at

Wilton Quality Products

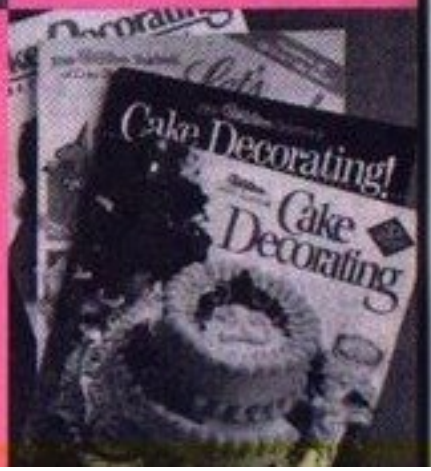
CAKE DECORATING VIDEOS
From the Wilton Video Library

Two videos bring the fun and fascinating world of cake decorating to life! "Cake Decorating, Easy as 1,2,3" highlights the basics of decorating and demonstrates how to make stars, shells, drop flowers, leaves and all kinds of versatile cake decorating effects. You'll even see some of the same cakes decorated that are in the Easy as 1,2,3 Book. The video "How to Make Icing Flowers," shows you step-by-step how to make sweet peas, daisies, poinsettias, lilies and the most popular flower of all, the rose.

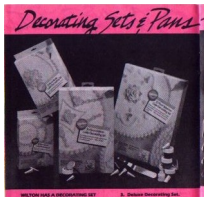
Cake Decorating, Easy as 1,2,3
VHS 901-V-115 $19.99
How to Make Icing Flowers,
VHS 901-V-119, $19.99

THE WILTON YEARBOOK
Cake Decorating at its best

The Wilton Yearbook brings you over 185 full-color, fun-filled pages of cake ideas, instructions and quality products every decorator needs. Cake pans (in all shapes and sizes), decorating tips, icing colors, decorating bags, separator sets, cake toppers, pillars, candy-making supplies, ornaments and much more, all here, ready for you to order. And you'll see and learn the most imaginative ways to decorate cakes for kids' parties, birthdays, holidays, showers, weddings, anniversaries, graduations and those special days we all love to celebrate.
1701-V-900, **Yearbook, $4.99** each



Decorating Sets & Pans



WILTON HAS A DECORATING SET FOR EVERY BUDGET AND NEED.

1. Starter Set designed for beginner decorators. The set includes:
- 4 metal decorating tips for stars, shells, basket weaving, roses and more
- 2 standard couplers
- 6 disposable decorating bags
- 5 liquid color pastels
- Instruction Booklet

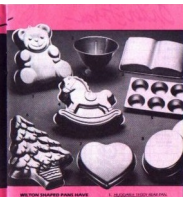
2104-V 2/$4 **$2.99 set**

2. Basic Decorating Set.
- 5 metal decorating tips for stars, shells, basket weaving, roses and more
- 2 standard couplers
- 12 disposable decorating bags

3. Deluxe Decorating Set.
- 10 metal decorating tips
- 15 disposable decorating bags
- 2 standard couplers
- Flower nail
- Non-toxic gel-of-paste food color
- Instruction Booklet
- Plastic storage case

2105-V 2/$8 **$10.95 set**

4. Supreme Decorating Set.
- 18 metal decorating tips
- Flower and leaf cutters
- 24 disposable decorating bags
- Set Tonal gel-paste food color
- Gel-paint spatula
- Scraper
- Instruction Booklet



WILTON SHAPED PANS HAVE BAKING INSTRUCTIONS RIGHT ON THE LABEL.

Wilton shaped pans bake up great every time for all occasions. Each made of quality aluminum and designed for years of baking and decorating fun! Most Wilton pans are rounded cake pans. Use as shown or turn upside down, right or flat side. See round, petal, shaped, and Wilton character cake pans in the Wilton Yearbook of Cake Decorating. (Shown on inside back cover)

1. 2E-SQUARE CAKE PAN
2105-2115 **$3.99 each.**

2. SCRAPER SPATULA
$2.49 each.
2105-2121 **$3.99 each.**

3. SCALLOPED HEART PAN
2105-2126 **$3.99 each.**

4. SPATULA
2105-2135 **$3.99 each.**

5. 2E-OVAL PAN
2105-2145 **$3.99 each.**

6. DOME PAN SET
2105-2170 **$7.99 pr.**

Order Form

Sold To:

NAME

ADDRESS

CITY STATE ZIP

PHONE NO. ( ) AREA CODE

If you want this order shipped to another person or a different address, give address here:

NAME

ADDRESS

CITY STATE ZIP

ITEM NO.	QTY.	DESCRIPTION	PRICE EA.	AMOUNT
1100-14 RM		1100 Nightstand	84.95	
900-14 CB		900 Mini Dresser/Vanity Price is 2 of each	219.90	

For Office Use Only
Please do not write above this line

Total	
Less	
Check No.	
Credit Memo	
Sub Total	
Sales Tax	
Postage	
Handling	
Insurance	
Charge	
Net Due	

PAYMENT OPTIONS:

☐ Please charge my Mastercard ☐ VISA

Expiration Date

Account Number (all digits)

Signature

Sub Total

Credit Memo deductions

U.S. shipping

Sale's tax paid?

Foreign shipping* (see Rates Charges Terms)

TOTAL

*Requested by phone charged

Order Form

Sold To:

NAME

ADDRESS

CITY STATE ZIP

PHONE NO. ( )

If you want this order shipped to another person or a different address, give address here:

NAME

ADDRESS

CITY STATE ZIP

ITEM NO.	QTY.	DESCRIPTION	PRICE EA.	AMOUNT
1100-14 RM		1100 Nightstand	84.95	
900-14 CB		900 Mini Dresser/Vanity Price is 2 of each	219.90	

For Office Use Only
Please do not write above this line

Total
Less
Check No.
Credit Memo
Sub Total
Sales Tax
Postage
Handling
Insurance
Charge
Net Due

PAYMENT OPTIONS:

☐ Please charge my Mastercard ☐ VISA

Expiration Date

Account Number (all digits)

Signature

Sub Total

Credit Memo deductions

U.S. shipping

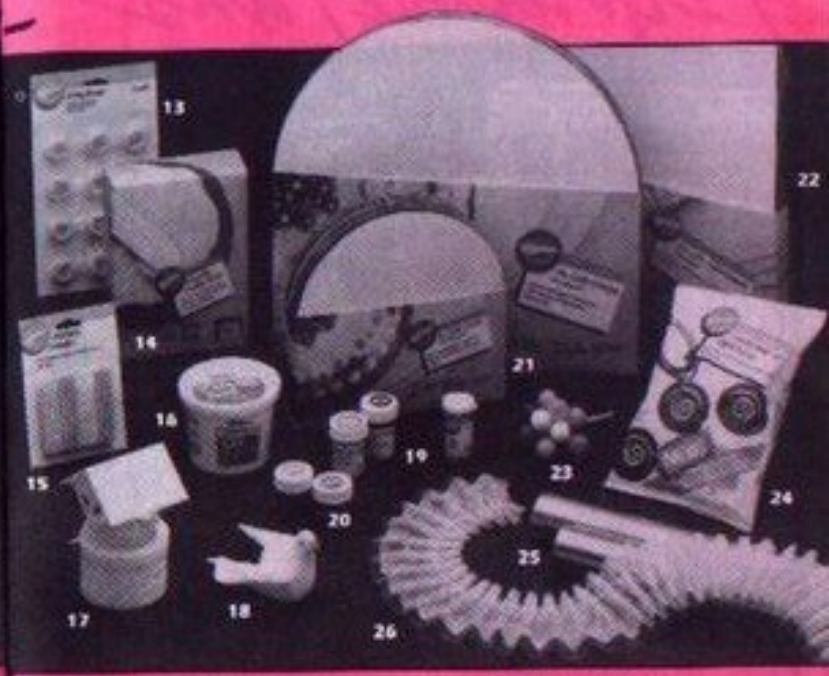
Sale's tax paid?

Foreign shipping* (see Rates Charges Terms)

TOTAL

*Requested by phone charged

Basic Tools & Toppers



1. PRACTICE BOARD WITH PATTERNS.
604-V-9984, $6.99 each

2. MESSAGE PATTERN PRESS SET.
Six different words for imprinting icing.
2104-V-2027, $5.49 set

3. TAPERED SPATULA.
8" long. **409-V-517 $2.59** each

4. STAINLESS STEEL SPATULA.
11" long. **409-V-7694, $4.49** each

5. ANGLED STAINLESS STEEL SPATULA.
12" long. **409-V-134, $4.99** each

6. TRIM 'N TURN CAKE STAND.
White plastic, 12" diameter.
2103-V-2518, $7.99 each

7. HEAVYWEIGHT DECORATING BAGS.
Strong, lightweight and reusable.
8" **404-V-5087, $2.19** each
10" **404-V-5109, $3.29** each
12" **404-V-5125, $4.29** each
14" **404-V-5140, $5.99** each
16" **404-V-5168, $6.49** each
18" **404-V-5184, $6.99** each

8. DISPOSABLE DECORATING BAGS.
2104-V-358, pk. of 12, **$3.89**

9. FLOWER NAILS.
#7 nail, **402-V-9007, 79¢** each
#9 nail, **402-V-9009, 59¢** each

10. DECORATING COMB. 12" long.
Create special effects fast!
409-V-8359, $1.29 each

11. STANDARD COUPLER.
Fits all standard bags and tips.
411-V-1987, 59¢ each

12. NICKEL-PLATED DECORATING TIPS.*
*Order #02-V and Tip Number for each tip listed below, along with price.
Round Tips #3, 5, 7, or 12, **59¢** each
Star Tips 16, 18, 21, or 32, **59¢** each
Drop Flower Tip 225, **$1.09** each
Leaf Tip #67, **59¢** each
Leaf Tip 352, **99¢** each
Basketweave Tip 47, **59¢** each
Petal Tip 104, **69¢** each
Multi-Tip 233, **$1.09** each

13. READY-TO-USE ICING ROSES.

Small $2.89 doz.	Med. $3.89 doz.	Lg. $4.89 doz.
White 710-V-211	710-V-311	710-V-411
Red 710-V-212	710-V-312	710-V-412
Pink 710-V-213	710-V-313	710-V-413
Yellow 710-V-214	710-V-314	710-V-414

14. CREAMY WHITE ICING MIX.
16 oz. package yields 2 cups icing.
710-V-112, $1.99 package

15. BIRTHDAY CANDLES.
Pack of 24 candles.
2813-V-1248, 79¢ pk.

16. PIPING GEL. 10 oz. container.
704-V-105, $3.29 each

17. WASHING WELL White Plastic.
206-V-327, $3.99 each

18. LARGE FLUTTER DOVES. 4x3½".
White plastic. **1002-V-1806, $2.99** pack of 2

19. PASTE FOOD ICING COLOR KITS.
3-colors, **601-V-5557, $8.99** kit
10-colors, **601-V-5569, $12.99** kit

20. WHITE SPARKLE GLITTER.
2 oz. jar **303-V-1204, $2.29** each

21. ROUND CAKE BOARDS.
6" **2104-V-64**, pk. of 10 **$2.19**
8" **2104-V-80**, pk. of 12 **$3.29**
10" **2104-V-102**, pk. of 12 **$3.99**
12" **2104-V-129**, pk. of 8 **$3.99**
14" **2104-V-145**, pk. of 6 **$3.99**
16" **2104-V-160**, pk. of 6 **$4.99**

22. RECTANGULAR CAKE BOARD.
9"x13", **2104-V-552**, pk. of 6 **$4.99**

23. CIRCUS BALLOONS.
3 bunches of 12. **2113-V-2366, $2.49** set

24. CANDY MELTS™. 14 oz. bags
White. **1911-V-498, $2.50** pk.
Lt. Cocoa. **1911-V-584, $2.50** pk.
Dk. Cocoa. **1911-V-358, $2.50** pk.

25. FANCY FOIL WRAP. For covering cake boards.
20"x15" roll, **$6.99** each
Rose **804-V-124**, Blue **804-V-140**, White **804-V-151**, Gold **804-V-183**, Silver **804-V-167**.

26. TUK-IN RUFFLE. For trimming cake boards.

$3.49 per foot	$13.99 per 60' bolt
White **801-V-1003**	White **802-V-1008**
Pink **801-V-208**	Pink **802-V-202**

Performance Pans

Wilton Performance PANS
PREMIUM BAKEWARE

For the finest baking results, choose Wilton Performance Pans Premium Bakeware. Available in all the classic shapes and popular sizes. Made of professional-quality anodized aluminum for years of great baking results.

1. SHEET PANS. Make cakes or main dishes big enough to serve a party crowd.

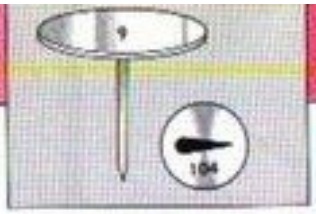
12"x18", 2105-V-182.	$12.99 ea.
11"x15", 2105-V-150.	$10.99 ea.
9"x13", 2105-V-1308.	$6.99 ea.
[illegible]	[illegible]

2. SQUARE PANS. Bake everything from party to coffee cakes, brownies too!

10", 2105-V-8205.	$8.49 ea.
8", 2105-V-8191.	$6.49 ea.
6", 507-V-2180.	$4.99 ea.

3. ROUND 2"-DEEP PANS. For single or multi-layer cakes.

12", 2105-V-2215.	$8.99 ea.
10", 2105-V-2207.	$6.49 ea.
8", 2105-V-2193.	$5.49 ea.
6", 2105-V-2185.	$4.99 ea.



THE ROSE

Make the base with tip 12. Attach a 2" square of waxed paper to the flower nail with a dot of icing. Hold bag at a 90° angle with tip just above center of nail. Squeeze with a heavy pressure, keeping tip in icing until a full round base is formed. Ease pressure as you raise tip, forming a cone shape. Stop pressure.

Make tip 104 center bud. Hold bag at a 45° angle with wide end of tip just below midpoint of cone, narrow end up and slightly inward. Squeeze and turn nail counterclockwise, as you pull tip up and away stretching icing into a band. Relax pressure as you bring band around cone, overlapping your starting point.

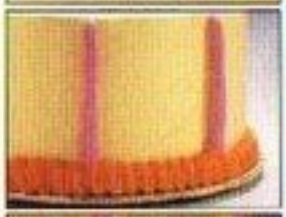
Practice to coordinate the rotating of the nail with the wrapping of icing around the dome base.

Make 1st row of 3 petals. Hold bag at a 45° angle with wide end of tip touching middle of bud, narrow end pointing straight up. As you turn nail counterclockwise, move tip up and back down forming an upward curved petal.

Add 2nd row of 5 petals. Starting slightly below the 1st row of petals, with narrow end of tip angled out a little more, repeat procedure to add a row of 5 petals. Work petals in between spaces in 1st row.

Add 3rd row of 7 petals. With narrow end of tip angled out even more, add 7 more petals below the 2nd row to

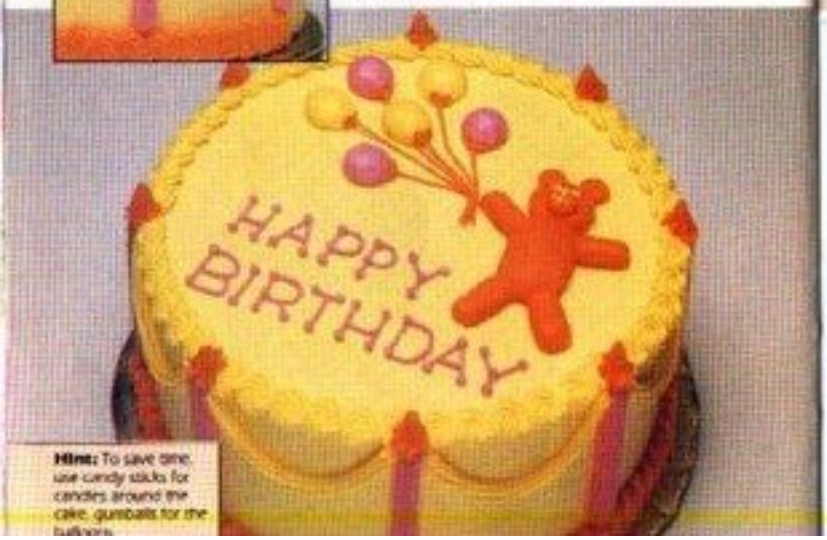
Birthdays



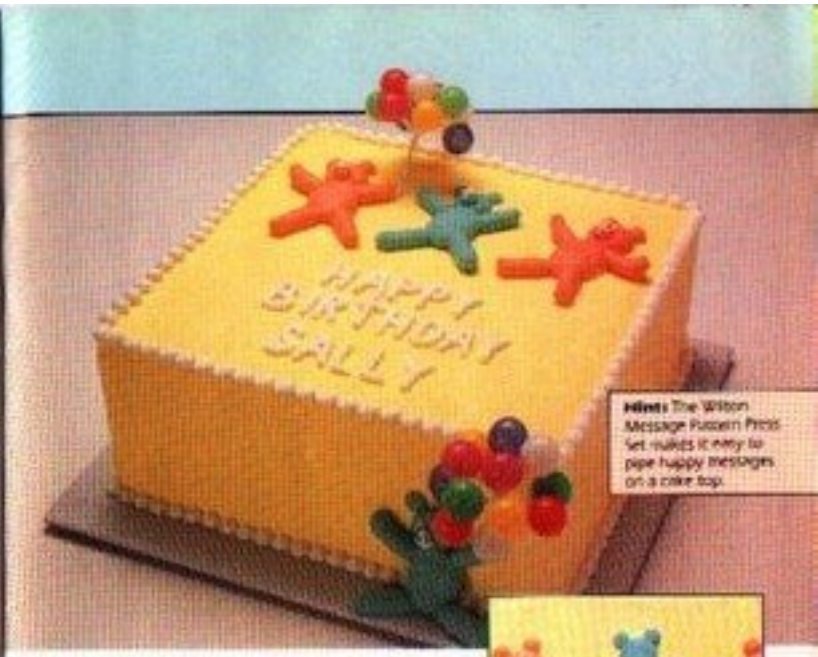
1 Use 8" Round Performance Pans for the two layer cake. Position cake on a 10" cake circle covered with Wilton Fanci-Foil Wrap. Pipe a bear on the cake top with tip 12. Next, pipe several tip 12 balloons on the cake top. Add bear's eyes, nose, and balloon strings, and print birthday message with tip 3.

2 Pipe tip 18 zigzag bottom border. Divide the cake into eighths using a toothpick to mark off points around the top edge. Next, with a toothpick, mark off points above the zigzag border that corresponds to the points at the top of the cake. Using these points as a guide, pipe eight tip 18 stripes for candles.

3 Use a toothpick to draw curves between stripes. Hold bag at a 45° angle to cake, end of bag to the right. Touch tip lightly to cake at left side of one of the curves, squeeze and move tip down and up covering curve with icing. Stop pressure, lift tip and repeat. Pipe tip 18 rosettes around cake top. Pipe tip 18 "flames" using a pull-up motion and the basic star technique.



Hint: To save time, use candy sticks for candles around the cake, gumballs for the balloons.



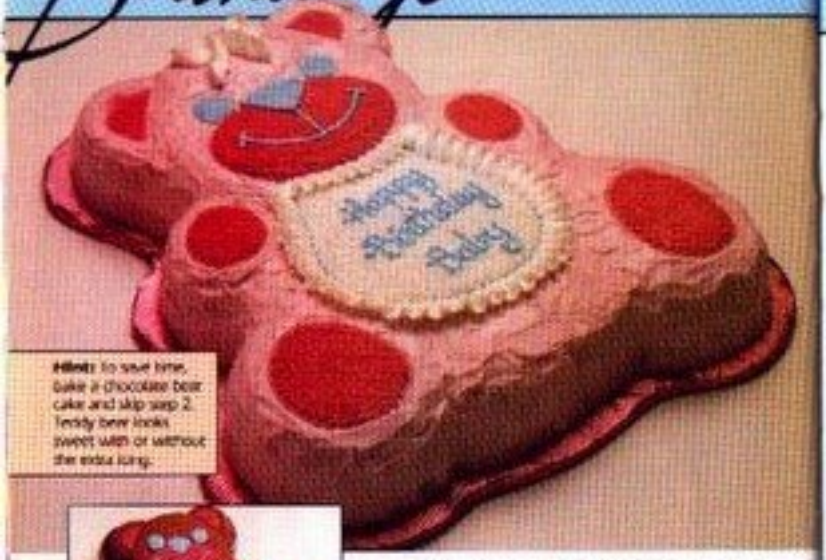
Hint: The Wilton Message Pattern Press Set makes it easy to pipe happy messages on a cake top.

1 Use 10" Square Performance Cake Pans. Cut a Wilton Rectangular Cake Board to a 12" square and cover with Fanci Foil Wrap for the cake base. Assemble layers and ice cake. Figure pipe three bears on the cake top using tip 12. You may want to indicate where the bears will go on the cake with a toothpick first. Add the bears' eyes and noses with tip 3.

2 Print the "Happy Birthday" message with tip 7. Again you may want to use a toothpick to print the message on the cake top first, then cover over the toothpick lines with tip 7. Another easy way to pipe the message on a cake is with the Wilton Pattern Press Set. It gives you six different words to imprint on a cake top.

3 Decorate the cake top and base with tip 7 bead borders, using the same technique as for a shell border. To complete the cake, figure pipe another bear on the front side of the cake, using the cake board as a base for the bear's body and bottom legs. Pipe bear with tip 12, eyes and nose with tip 3. Push Wilton Circus Balloons into cake.

Birthdays



Hints: To save time, bake a chocolate bear cake and skip step 2. Teddy bear looks sweet with or without the extra icing.

1 Use the Huggable Teddy Bear Pan for the cake. Outline the ears, eyes, nose, mouth, paws and bib with tip 7 and thinned icing. Fill in eyes and nose with tip 7, making side by side lines of icing. After filling in these areas, dip your finger in cornstarch and pat icing lines together for a smooth finish. Fill in other outlined areas with tip 18 stars. Write message with tip 3.

2 Starting at the top and working down, cover the remainder of the teddy bear cake with icing. Use the Wilton Tapered Spatula to make icing easier and to get in and around outlined areas. Apply the icing with short strokes to give it a fluffy effect. As an alternative to the spatula technique, you can cover the rest of the bear cake with tip 18 or 21 stars.

3 Add the ruffled border for the bear's bib with tip 104. Start at the top left corner and work around to the right, using the outline as a guide. Finish the top of the bib with a tip 104 ruffle. Use tip 104 to pipe the bow on top of the cake. Instructions for other ways to decorate the Huggable Teddy Bear come with the one-mix

1 Use 10" Round Performance Pans for the cake. Assemble layers and ice cake white. Use a toothpick to divide the cake top in half, and to mark triangle for party hat. Use toothpick to draw circles for nose and cheeks. Outline circles and pipe smile with tip 5; fill in nose and cheeks with tip 12. Dust your finger with cornstarch and pat filled in icing areas smooth.

2 Cover remainder of face portion of cake top with tip 18 stars. Pipe tip 18 star border around cake top. Outline the triangular party hat, covering over toothpick marks, with tip 18 zigzag. Fill in party hat area with tip 18 stars. Remember when filling in an area, start at one side and work across, keeping stars close together.

3 Decorate party hat and sides of cake with tip 18 pink and chocolate stars. Add a pom-pom to the hat with tip 18. Use the basic star technique, adding a pull-up motion so the stars have points. Print birthday message with tip 5. Decorate base of cake with a tip 21 zigzag border.

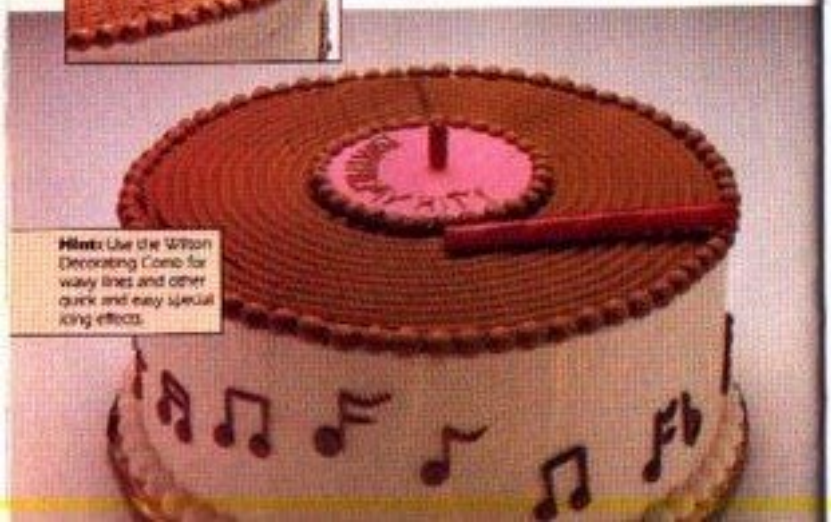
Hints: To save time, use round cookies or candy for the nose and cheeks, licorice for the smile.

Birthdays

1 Use 10" Round Performance Cake Pans. Assemble layers and position on a 12" cake circle covered with Fanci-Foil. Imprint center of cake with a round cookie cutter and fill-in with pink icing. Ice rest of cake top chocolate, sides white. Make lines for the record using a Wilton Decorating Comb. Place one end of comb at the edge of the inside circle on the cake, the other end at the outside edge of the cake. Draw the comb through the icing around the cake top.

2 Next print "Birthday Hit" on the cake top. Pipe tip 3 lines around the sides of the cake and add dots with tip 3 for musical notes.

3 Decorate the round record center and the cake top with tip 7 bead borders, using the same basic technique as for a shell border. Repeat procedure to pipe a tip 7 bead border around the cake base. Position a candy stick on the cake top for the record player arm. Attach a piece of candy to the center of the cake with icing.



Hint: Use the Wilton Decorating Comb for wavy lines and other quick and easy special icing effects.

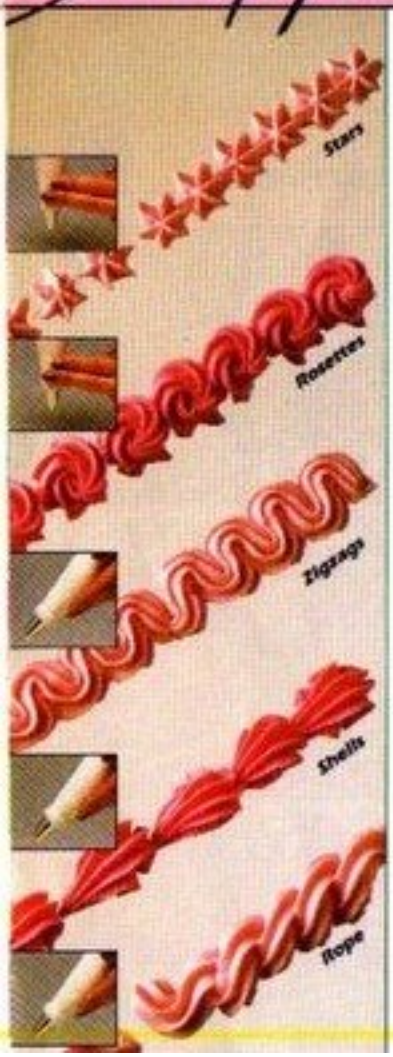
Hint: To serve more party guests, place the mini ball cakes and banner on a sheet cake instead of a cake board.

1 Use the Mini Ball Pan for the cakes. Cover a rectangular cake board with Wilton blue Fanci-Foil Wrap for the cake base. Ice the cakes, and cut one of the ball cakes in half. Arrange the cakes (except the halves) on the cake board, leaving space at the bottom for the birthday banner. Decorate the cakes with tip 233 for spiked hair and tip 3 for wavy hair, using bright colored icing.

2 Use tip 5 to make the dots for eyes and the lines for the eyebrows, mouth and face decorations. If you wish, use a toothpick to outline eyebrows, lips and other features; then cover and fill-in the outlines with icing and tip 5. Alternate candy trims, like the red licorice pieces shown here, in place of icing for some face details.

3 Use tip 5 to make lines for fingers on the mini ball halves. Make an 11" × 2½" parchment paper banner for the birthday message. Place the banner on the cake board, using the cake halves to hold it in place. Print "New Wave Birthday" on the banner with tip 3.

Star Tips



For these techniques use tips 16, 18 or 21 and medium stiff consistency icing. Hold bag in the position shown for each technique.

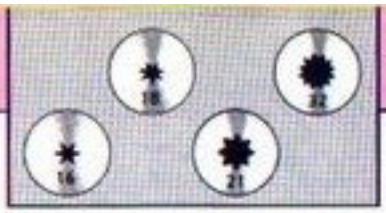
To make stars, hold bag at a 90° angle with tip just above practice surface. Squeeze bag to form a star, then stop pressure and pull tip away. Be sure to stop applying pressure to the bag before lifting tip. Stars are easy to make and this is a technique you will use over and over.

To make rosettes, hold bag as you would for a star and, as you squeeze out icing, move tip up to the right and around in a clockwise circular motion. When you reach the point where you started, stop pressure. Practice making rosettes, then make a row side by side for a rosette border.

To make zigzags, hold bag at a 45° angle with tip lightly touching practice surface, end of bag pointing to the right. As you squeeze out icing with a steady, even pressure, move your hand in a light side-to-side motion forming zigzags. To end zigzag, stop pressure, pull tip away. Practice single rows, then side-by-side rows for a fancy zigzag border.

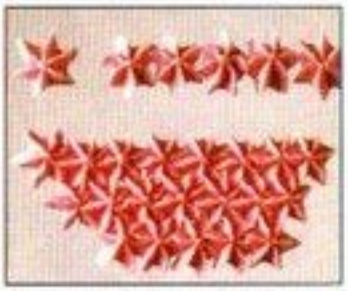
To make shells, hold bag at a 45° angle with tip slightly above practice surface, end of bag pointing back toward you. Squeeze bag with a heavy pressure and lift tip slightly to let icing fan out into a full base. Relax pressure as you bring tip down forming the shell's tail. Stop pressure, pull tip away. Practice single shells, then a row starting each new shell on the tail of the previous one.

To make a rope border, hold bag at a 45° angle with tip lightly touching practice surface, end of bag pointing over your right shoulder. Squeeze and move tip up, around to the right and down, forming a slight, reverse, "S" curve. Stop pressure. Now tuck tip under apex of curve and repeat procedure. A



SPECIAL TECHNIQUES

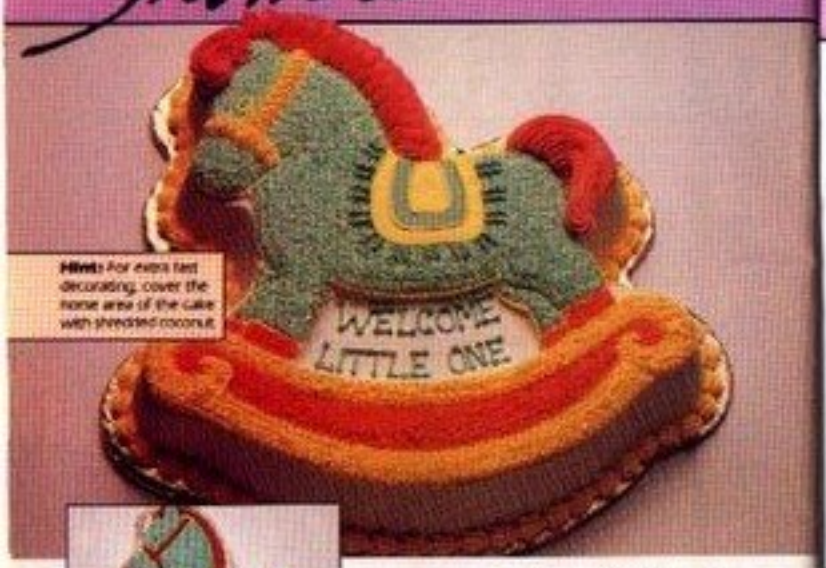
STAR FILL-IN. When stars are piped close together in rows, you can fill in or cover entire sections of a cake. This technique is great for covering shaped cakes made with Wilton character cake pans. Or you can use cookie cutters as pattern presses for fill-in. Just imprint the iced cake with a cookie cutter, outline the shape with tip 3 and fill it in with stars.



REVERSE SHELLS. Hold bag at a 45° angle with tip lightly touching surface. Squeeze to let icing fan out as you would for a basic shell. Then move tip down around to the left curving shell and relaxing pressure as you form the tail. Stop pressure, pull away. Repeat procedure, moving tip around to the right this time and curving shell in the reverse direction. Continue alternating curves for a reverse shell border.

FLEUR-DE-LIS. This technique is a combination of 3 shells. Hold bag at a 45° angle with end of bag pointing toward you. Squeeze out a basic shell. Now, starting to the left of this center shell, add a second shell. Squeeze and, as icing fans out into a base, move tip up, around to the right and down, joining the tail of the first shell. Stop pressure and repeat procedure, starting to the right of the center shell. Move tip up and around to the left, relaxing pressure as

Showers



Hint: For extra fast decorating, cover the horse area of the cake with shredded coconut.

1 Use the one-cake-mix Rocking Horse Pan. Ice the sides of the cake and the space between the horse's legs with a spatula. Use the Wilton Tapered Spatula to make icing special areas like these, and the saddle area in step 2, easier. Outline the horse, bridle, saddle and rocker runners with tip 3. Fill in the horse and rocker runners with tip 18 stars.

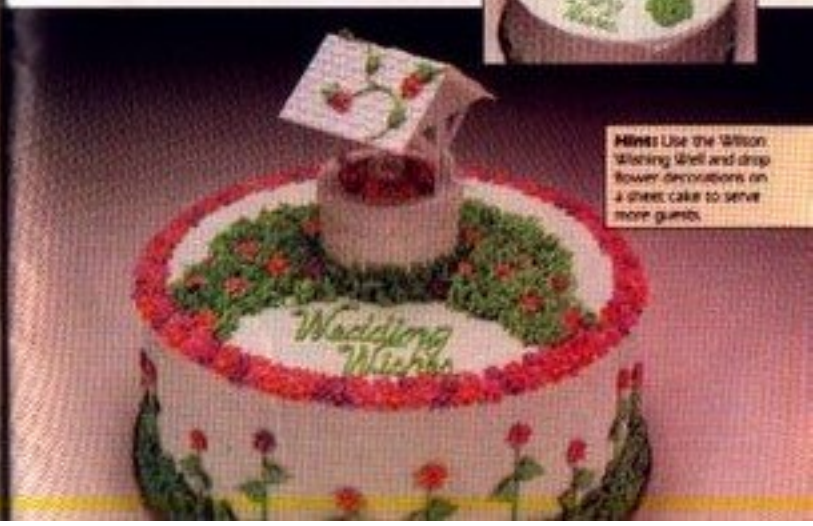
2 Fill in the outlines for the saddle with icing, using the tapered spatula. You can use a large round tip, like tip 12, to fill in these areas, too. Dip your finger in cornstarch and pat these iced areas for a smooth finish. Use tip 18 to make the rope border for the horse's bridle.

3 Pipe wavy lines for the saddle fringe with tip 3. Use tip 3 to fill in the eye and to print the message. Pipe curved lines for the horse's mane and tail with tip 21. Decorate the cake base with a tip 21 shell border. Instructions for other ways to decorate the rocking horse come with the cake pan.

1 Use 10" Round Performance Pans. Assemble two layer cake and ice light green. Pipe about 10 dozen tip 225 drop flowers with tip 3 centers on waxed paper and set aside. Fill inside of Wilton Wishing Well with icing and cover over icing with flowers. Pipe tip 3 vines on roof and position wishing well on cake. Write message with tip 3.

2 Use a toothpick to mark off points about 2" apart around the base of the cake. With these points as a guide, use a toothpick to make lines in different lengths for the stems. Cover over toothpick stem lines with tip 3. Decorate stems and vine on roof top with tip 352 leaves.

3 Decorate around base of wishing well, and border around base of cake with tip 233 grass. Trim vines, stems and top border of cake with drop flowers. Dot backs of flowers with icing to secure them to cake and wishing well. Position any remaining flowers around the grass on the cake top.



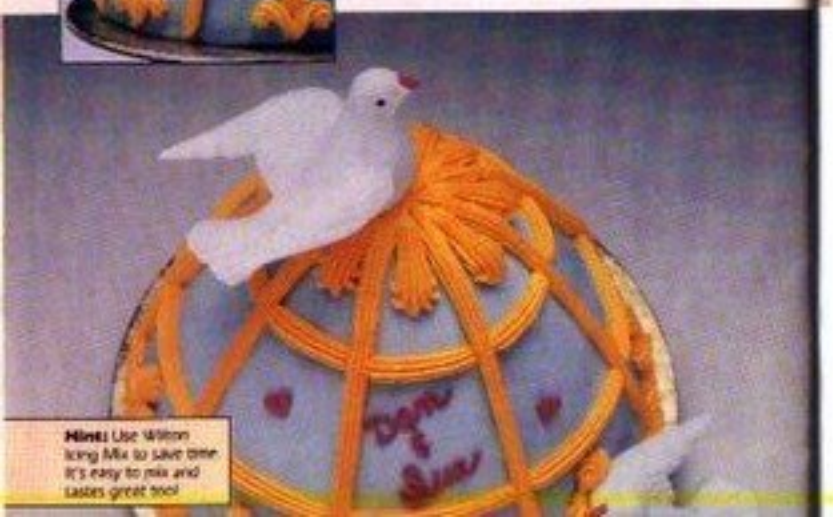
Hint: Use the Wilton Wishing Well and drop flower decorations on a sheet cake to serve more guests.

Special Occasions

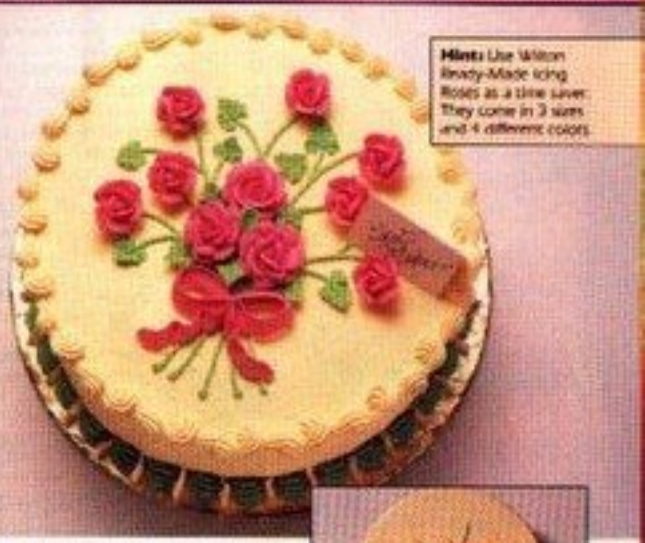
1 Use the Wilton Wonder Mold Pan. Ice cake and use a toothpick to mark off 8 points around the base of the cake, each about 3" apart. Next, starting at the top, draw 8 vertical lines to meet the guide points at the cake base. Now mark off two rows of horizontal lines dividing the cake in thirds. Cover vertical lines with tip 21, then cover horizontal lines.

2 Fill in spaces between vertical lines at top point of cake with elongated tip 21 shells. Use the same basic shell technique, only extend the tail of each shell slightly for the elongated effect. Write message and pipe hearts with tip 3. Use basic shell technique to make a pair of beads that form a heart.

3 Pipe a tip 21 fleur-de-lis between the vertical lines around the cake base. Fill in spaces between fleur-de-lis and vertical lines with tip 18 stars. Use Wilton Large Flutter Doves for the finishing touches. Attach the doves to the cake and prop them up with extra icing for support.



Hint: Use Wilton Icing Mix to save time. It's easy to mix and tastes great too!



Hint: Use Wilton Ready-Made Icing Roses as a time saver. They come in 3 sizes and 4 different colors.

1 Use 12" Round Performance Pans. Assemble layers and ice cake. Use a toothpick to mark off stems for the flower spray on the cake top. Cover over toothpick lines with tip 3. Make about a dozen tip 104 roses – 3 or 4 large roses with 3 rows of petals, and the rest of the roses with 2 rows of petals. When dry, dot backs of flowers with icing and position on cake.

2 Decorate roses and stems with tip 67 leaves. Finish flower spray with a tip 104 bow. Decorate top of cake with a tip 18 reverse shell border. If you like, you can make a small gift card for the top of the cake out of a piece of cardboard folded in half. Write "Best Wishes" on it and place it on top of the cake.

3 Pipe tip 18 shell base border. Add icing flutes between shells with tip 104, using a different color icing than the shells. To make flutes, hold the bag perpendicular to the cake, wide end of tip down, narrow end up. As you squeeze out icing, raise tip slightly to let icing [illegible]

Graduations

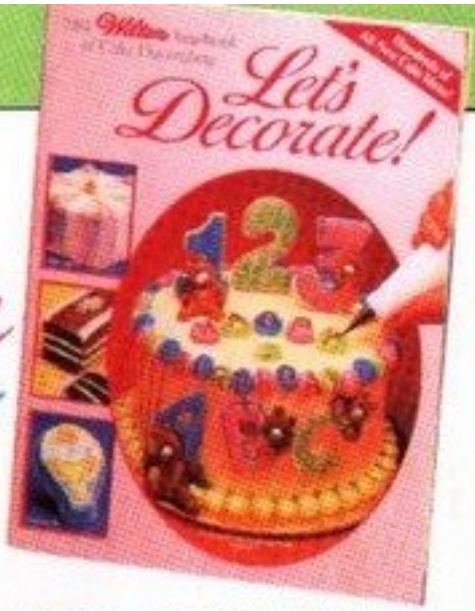
1 Use the Wilton Book Pan and 12" x 18" Performance Sheet Pan. Put the book cake on a rectangular cake board cut to fit. Ice cake. Use the Wilton Decorating Comb to make lines for pages around the book cake. Write message and pipe stems with tip 3. You may want to use a toothpick to mark the stems and message first, then cover them over with tip 3.

2 Pipe tip 104 sweet peas on the stems. Add tip 3 green calyxes to flowers. Hold bag at a 45° angle to base of flower, squeeze and pull tip back easing pressure to bring calyx to a point. Decorate flower spray with tip 67 leaves. Carefully center book cake on sheet cake.

3 Pipe a long tip 3 stem on the sheet cake, and decorate with tip 104 sweet peas, tip 3 calyxes and tip 67 leaves. Trim flower spray and stem with tip 104 bows. Decorate top of book cake with a tip 7 bead border, using the same technique as for a shell. Trim bottom of book cake and top of sheet cake with tip 18 zigzag borders. Pipe tip 67 leaf bottom border.

Hint: Make buttercream icing sweet peas ahead of time

Continue the Fun!



WITH THE

WILTON YEARBOOK OF CAKE DECORATING

Over 185 full-color pages with the best cake decorating ideas and quality products you've ever seen! Cake pans in all shapes and sizes, decorating kits from Starter Sets to Deluxe and much more including...

- imaginative cake decorating ideas for kids, birthdays, holidays, showers, graduations, weddings, anniversaries
- easy step-by-step instructions for how to make stars, shells, rosettes, leaves–even learn how to make a rose!
- hundreds of decorating tools, cake pillars and tier cake separator sets, wedding ornaments, cake toppers

It's all here in one book that every cake lover should have...the annual Wilton Yearbook of Cake Decorating! You'll find the Yearbook wherever Wilton products are sold, or send for your copy today. Order form is inside.

1701-5888. Wilton Yearbook. $3.99 each.

Wilton

Wilton Cake Decorating Step-by-Step
VHS OR BETA
NOW IN VIDEO
Cake Decorating
Easy as 1, 2, 3!
For over 50 years, Wilton has been the leader in cake decorating. We're glad to bring you the Wilton Video Library and "Cake Decorating Easy as 1,2,3", just one in a series of videos hosted by Wilton instructor Debi Lytton, Director of the famous Wilton School, shows you how to make stars, shells, drop flowers, bowls and more. Each step is clearly explained so this book-called-to-life an easy-to-decorated right before your eyes.
Wilton's Cake Decorating Step-by-Step makes a great companion to the "Easy as 1,2,3" Books.
1015-115, VHS, $19.99 ea.
1015-117, Beta, $19.99 ea.
Wilton
Happy Birthday
Wedding Cake